

& DO'S & DON'TS

Do install a grease trap and keep it clean. There should be only the slightest layer of grease on the outlet side. Clean as needed. More frequent clean outs will reduce the odors associated with grease trap.

Do recycle waste grease with rendering companies. Go to www.calfog.org/Hauler.html for hauler reference.

Do scrape grease off dishes & pots into a trash can before washing.

Note: Commercial additives, including detergents, that claim to dissolve grease may pass grease down the line and cause problems in other areas.

Don't clean hood filters in the sink. Use a commercial service instead. Some enterprising restaurateurs have even taken their dirty grease hoods to the self-serve car washes to be cleaned.

Don't use hot water to wash grease down the disposal. Grease liquefies in hot water and hardens once reaching the cold water in the sewers.



Don't pour greases and oils down any drains.

Recycle Waste Grease



Don't Let This Happen

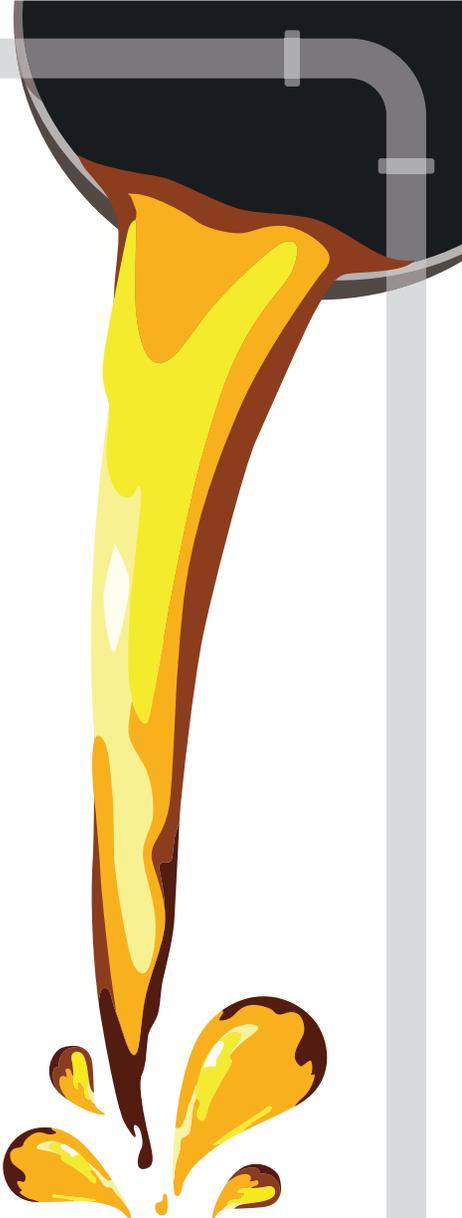


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GREASE-FREE SEWER

A RESTAURANT GUIDE TO HELP PREVENT SEWER STOPPAGES

TODAY'S LEADING CAUSE OF SEWER STOPPAGES IS GREASE FROM RESTAURANTS!

Once the sewer is almost blocked, the untreated sewage has nowhere to go but up into homes, restaurants, streets, or storm drains. When this happens, it can result in expensive property damages, clean up cost, and environmental pollution.



Sewage backups and overflows not only damage property interiors, it threatens the environment as well.

Most grease is a byproduct of food preparation such as:

- Cooking oil
- Meat fats
- Dairy products
- Baking goods
- Butter & margarine
- Shortening
- Sauces
- Food scraps
- Lard

Too often fats, oils and grease are washed into the plumbing system through kitchen sinks and floor drains in food preparation areas. Grease sticks to the insides of sewer pipes, and over time the grease can build up and block the entire pipe.

Most sewer stoppages occur when grease builds up on the sides of sewer lines buried under the street.

The normal flow of the sewer system is enough to keep small amounts of grease from sticking.

When too much grease is added to the sewer system, grease starts to build up on the sides of the sewer, causing a blockage.

WHAT ARE THE EFFECTS OF SEWER BLOCKAGE?

On your business

- Potential contact with disease-causing organisms.
- Sewage and food particles that accumulate while your sewer pipes back up can attract insects and other vermin.
- Property damage resulting from sewer blockage or back ups will lead to expensive plumbing repairs and clean up.
- Violations of the health code might lead to closure of your business.
- Severe fines to you from regulatory agencies.

On the environment

- Clogged sewers result in overflows.
- Sewage overflow may get onto city streets, and then flow into storm drains which lead to our rivers and beaches.
- Health risks to swimmers and marine life can cause beach closures.

On the city

- Increased sewer blockages lead to costly maintenance.
- Increased sewer fees!

& FINES & PENALTIES

If your restaurant causes a blockage, you could

- 1 Be closed down until the blockage is repaired.
- 2 Be liable for the cost of the clean up.
- 3 Be subject for the cost of any resulting property damage.
- 4 Be liable for fines from State or local agencies. Sewer spill can become expensive - both in efforts for remediation and from possible fines. The cost can add up very quickly!